



KENYA



Drying beds at Karogoto wet mill - Kenya

Karogoto Wet Mill

Producer	Tekangu Farmer's Co-Operative Society
Washing Station	Karogoto Coffee Factory
Altitude	1800 m
County	Nyeri
Harvest	October - January

About Karogoto Wet Mill

Classic Nyeri County in Kenya - this region really does produce some extraordinary flavours of coffee. The vibrant red volcanic soils rich in minerals and phosphorus, the typical 1500mm annual rainfall, the stable 15-27° Celsius temperatures, and of course, the loving touch of the people all combine to give us this taste of the Nyeri county, as represented at the Karogoto Wet Mill.

The Tekangu farmer's co-operative society cares for an amazing 1054 members, of which 421 are women and 633 are men. Between them, they harvest coffee cherries across over 200 hectares, with each tree yielding an average of 5-10 kilos of cherries.

Karogoto AA

Varietal: SL28 / SL34

Process: Washed

Tasting notes: mandarin, prune, grapefruit, bitter orange, red fruit, yoghurt, tropical, cherry, honey, raspberry, syrupy, creamy, bright



Processing Details

- o Picked cherries are delivered to the wet mill where the farmer hand sorts based on colour
- o Cherries are then separated by ripeness and de-pulped and fermented for 24-36 hours under shade
- o Beans are thoroughly washed in channels and regraded based on density before drying on raised African drying beds
- o Beans are sun dried for 12-20 days weather dependant
- o Beans are wrapped in plastic overnight and during the hottest hours of midday to protect them from heat, moisture and rains
- o Moisture content reduced to 10-12%
- o Coffee is then delivered to the dry mill and stored in parchment for protection until ready for dry milling and export
- o During dry milling beans are separated by machine based on size with AA grade coffees being made up of beans that are screen size 18